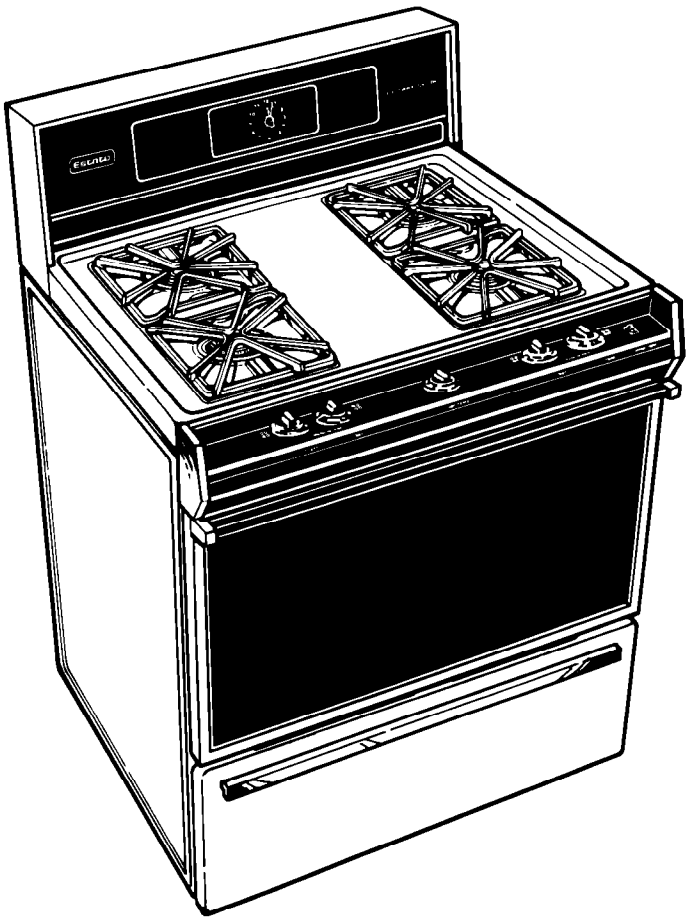

Estate® APPLIANCES

Use and Care Guide

Gas Range

TGR51W0W

Thank you for choosing an Estate appliance.

This Use and Care Guide will help you operate and maintain your new, quality-built range. Keep this Use and Care Guide in a safe place for future reference.

Please complete and mail the Owner Registration Card provided with this product. Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (see diagram on page 3) and purchase date from sales slip.
- Keep this book, the Cooking Guide and sales slip together in a handy place.

Model Number

Serial Number

Purchase Date

Service Company Phone Number

You are responsible for

It is your responsibility to be sure that your range:

- Has been properly installed where it is protected from the elements, and on a floor strong enough to support its weight. (See the Installation Instructions.)
- Is not used by anyone unable to operate it properly.
- Is properly maintained.
- Is used only for jobs expected of a home range.
- Is secured by properly installed anti-tip bracket(s), with rear leveling leg(s) positioned under bracket(s).

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Important Safety Instructions

Gas ranges have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions which must be followed to ensure safe and satisfactory operation.

⚠WARNING **To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:**

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

• FOR YOUR SAFETY •

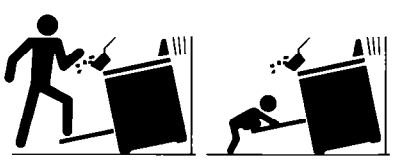
IF YOU SMELL GAS:
1. OPEN WINDOWS.
2. DON'T TOUCH ELECTRICAL SWITCHES.
3. EXTINGUISH ANY OPEN FLAMES.
4. IMMEDIATELY CALL YOUR GAS SUPPLIER.

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE INJURY OR PROPERTY DAMAGE. REFER TO THIS MANUAL. FOR ASSISTANCE OR ADDITIONAL INFORMATION CONSULT A QUALIFIED INSTALLER, SERVICE AGENCY, MANUFACTURER (DEALER) OR THE GAS SUPPLIER.

• IMPORTANT •

TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT. TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.

- Install or locate the range only in accordance with the provided Installation Instructions. It is recommended that the range be installed by a qualified installer. The range must be properly connected to the proper gas supply and checked for leaks. The range must also be properly connected to electrical supply and grounded.



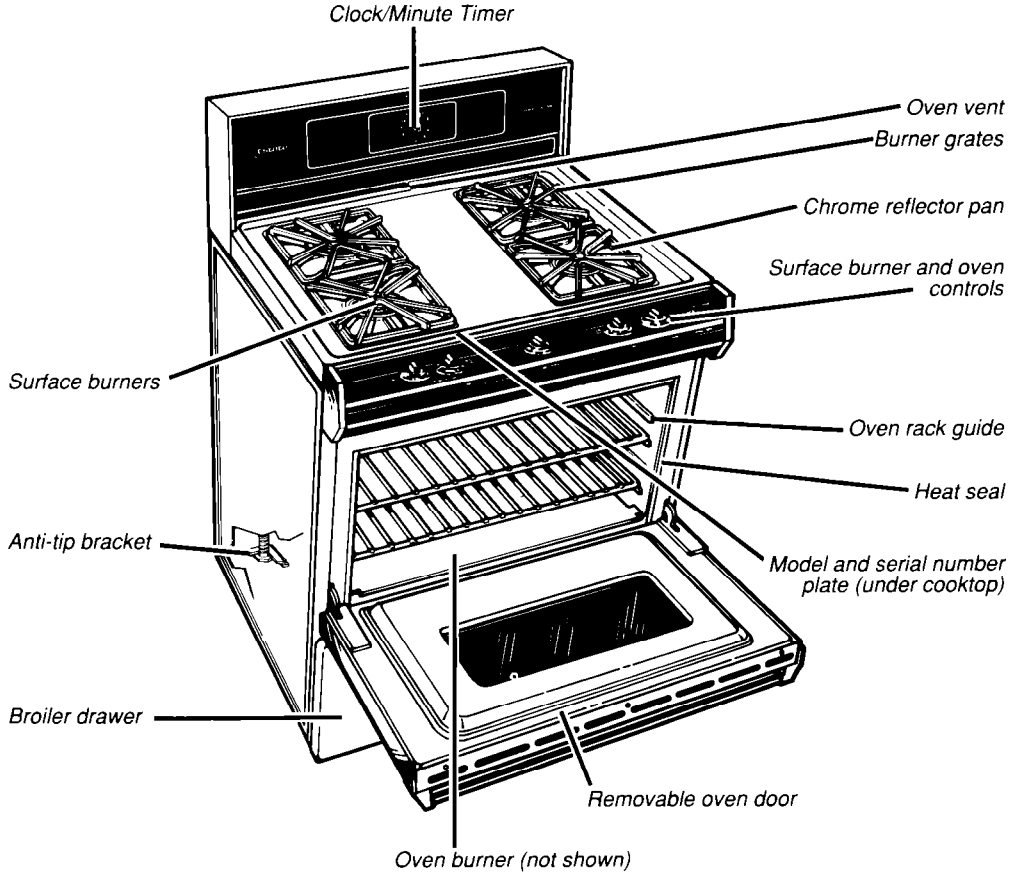
- To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip bracket(s). To check if the bracket(s) is installed properly, shine a flashlight under range toward rear corners and verify that the anti-tip bracket(s) is engaged. See Installation Instructions for further details.
- Gas fuels and combustion can result in potential exposure to chemicals known to cause cancer or reproductive harm. For example, benzene is a chemical which is a part of the gas supplied to the range. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde, carbon monoxide and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than a yellow flame will minimize incomplete combustion.
- **DO NOT** operate the range if it is not working properly, or if it has been damaged.
- **DO NOT** use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.
- **DO NOT** wear loose or hanging garments when using the range. They could ignite if they touch a surface burner and you could be burned.
- **DO NOT** touch surface burners, areas near burners or interior surfaces of oven. Areas near surface burners and interior surfaces of an oven become hot enough to cause burns. During use, DO NOT touch, or let clothing or other flammable materials contact surface burners, areas near surface burners or interior surfaces of oven. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop, the oven door and window.
- Make sure the utensils you use are large enough to contain food and avoid boil-overs and spill-overs. Heavy splattering or spill-overs left on a range can ignite and burn you. Pan size is especially important in deep fat frying.
- Turn pan handles inward, but not over other surface burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Use only dry potholders. Moist or damp potholders on surface burners may result in burns from steam. DO NOT let potholder touch surface burners. DO NOT use a towel or bulky cloth for a potholder. They could catch on fire.
- Check to be sure glass cooking utensils are safe for use on the cooktop. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- **DO NOT** use decorative covers or trivets over the surface burners.
- **DO NOT** heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- **Grease** is flammable and should be handled carefully. Let fat cool before attempting to handle it. **DO NOT allow grease to collect around cooktop or in vents.** Wipe spill-overs immediately.

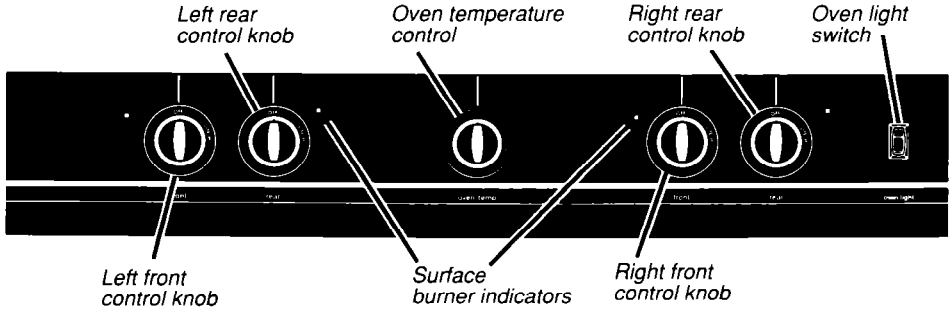
- **DO NOT** use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Never leave surface burners unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
- Make sure surface burners are off when you are finished, and when you aren't watching.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Always position oven racks in desired location while oven is cool.
- **DO NOT** store flammable materials on or near the range. They could explode or burn.
- **DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.
- **DO NOT** leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- **NEVER** use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shut off valve is located.
- Keep range vents unobstructed.
- Clean your range regularly. See care and cleaning instructions in this manual.
- Be sure all range parts are cool before cleaning.
- **DO NOT** clean door seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- **DO NOT** repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

SAVE THESE INSTRUCTIONS

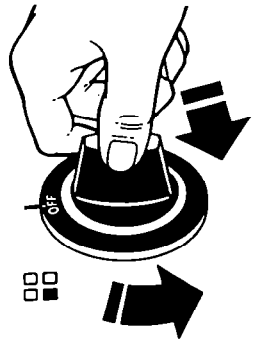
Using Your Range

Model TGR51W0W





Using the surface burners



Control knobs must be pushed in, then turned to the LITE position. The clicking sound is the ignition sparking.

To stop the clicking sound after the burner lights, turn the control knob back to a desired setting. The control knob can be set anywhere between HI and OFF.

Surface burner indicators

The solid dot in the surface burner indicator shows which surface burner is turned on by that knob.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

Use LITE to light the burner. After the burner lights, turn control back to a desired setting to stop the clicking of the ignition.

Use HI to start foods cooking; to bring liquids to a boil.

Use a medium setting to continue cooking or to fry chicken or pancakes; for gravy, puddings and icing; to cook large amounts of vegetables.

Use a low setting to keep food warm until ready to serve.

NOTE: Do not cook with the control in the LITE position.

In case of a prolonged power failure

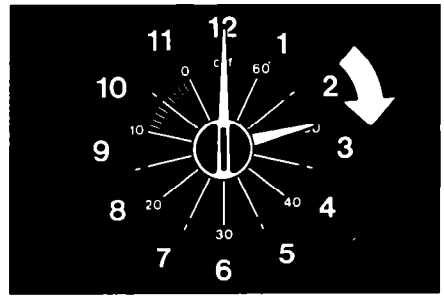
Surface burners can be manually lighted. Hold a lit match near a burner and slowly turn the control knob on until the burner lights. After the burner lights, turn the control knob to the desired setting.

⚠WARNING

Burn, Fire and Explosion Hazard

- **Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.**
- **Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left ON.**
- **If the flame should go out while cooking, or if there is a strong gas odor, turn the burners OFF. Wait five minutes for the gas odor to disappear, before relighting burner. If gas odor is still present, see safety note on page 2. Failure to follow these precautions could result in explosion or fire.**
- **Do not attempt to light the oven burner during a power failure. Personal injury could result.**

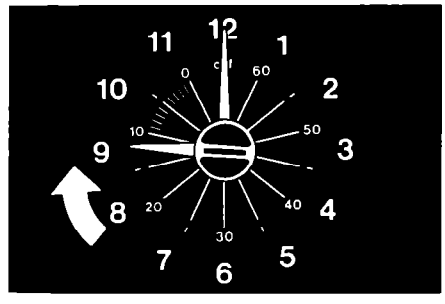
Setting the clock



Push in and turn the Minute Timer Knob to set the Clock.

1. **Push in Minute Timer Knob and turn clockwise** until clock shows the right time of day.
2. **Let the Minute Timer Knob pop out.** Turn clockwise until Minute Timer hand points to OFF. **The clock setting will change if you push in the knob when turning.**

Using the Minute Timer



The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

Do not push in the knob when setting the Minute Timer.

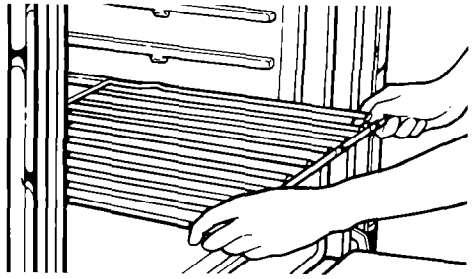
1. **Without pushing it in,** turn the Minute Timer Knob until the timer hand passes the setting you want.
2. **Without pushing in,** turn the knob back to the setting you want.

   When the time is up, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

NOTE: Pushing in and turning the Minute Timer Knob changes the clock setting.

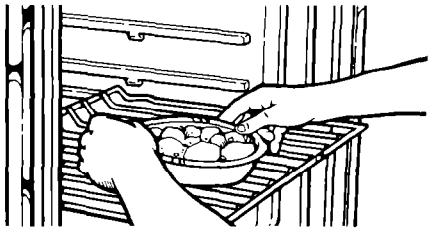
Using the oven control

Baking



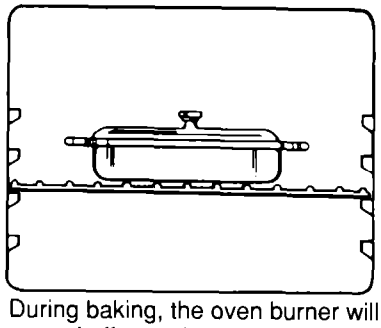
1. Position the rack(s) properly **before** turning on the oven. **To change rack position,** pull rack out to stop, raise front edge and lift out.

   The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1 1/2 to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans.
2. Set the Oven Temperature Control to the baking temperature you want. The oven burner will automatically light in 50-60 seconds.



3. Preheat the oven for 10 minutes. Put food in the oven.

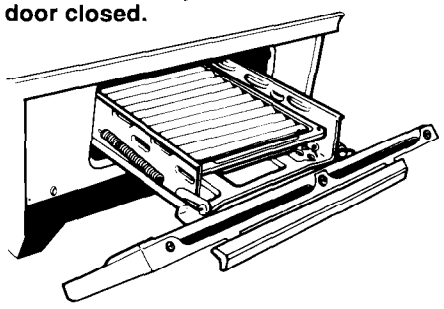
NOTE: Do not place food directly on the oven bottom.



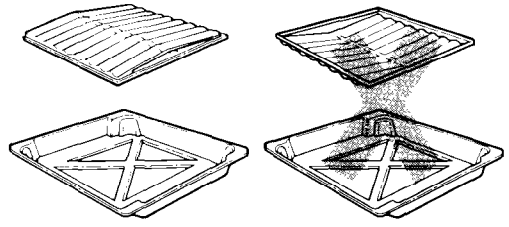
4. During baking, the oven burner will turn on and off to maintain the temperature setting.
5. When baking is done, turn the Oven Temperature Control to OFF.

Broiling

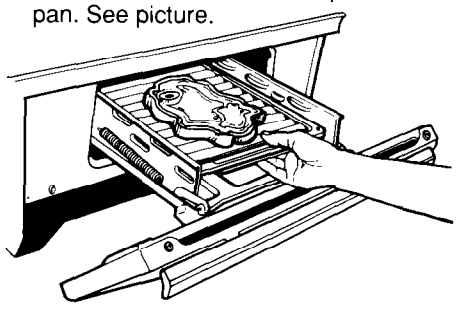
The broiler drawer is located below the oven door. **Always broil with the oven door closed.**



1. Pull the broiler drawer open and tilt the door panel down.



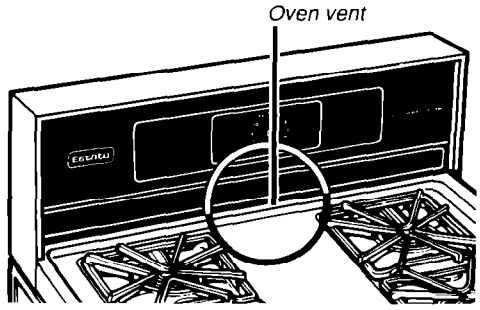
2. Place broiler pan grid so grease can drain down sides into lower part of broiler pan. See picture.



3. Before the broiler is turned on, place food on broiler pan and position the broiler pan at one of the three levels. Refer to a reliable cookbook for broiling chart.
4. Set the Oven Temperature Control to BROIL. The broiler will automatically light in 50-60 seconds.
5. When broiling is done, turn the Oven Temperature Control to OFF.

NOTE: Do not preheat the broiler before using. Completely close the broiler drawer during broiling.

The oven vent



Hot air and moisture escape from the oven through a vent just under the backguard. The vent is needed for air circulation. **Do not block the vent.** Poor baking will result.

⚠WARNING

Burn Hazard

When the oven is ON, pans and pan handles left near the oven vent can become hot enough to burn the user and to melt plastics. Use potholders to move pans. Never store plastics, paper or other items that could melt or burn near the oven vent, or any of the surface burners.

Caring For Your Range

⚠WARNING

Burn, Electrical Shock, Fire and Explosion Hazard

- **Make sure all controls are OFF and the range is cool before cleaning.**
- **Do not use oven cleaners, bleach or rust removers.**
- **Do not use gasoline or other flammable liquids or vapors to clean this or any other appliance.**
- **Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.**
- **Do not obstruct the flow of combustion and ventilation air.**

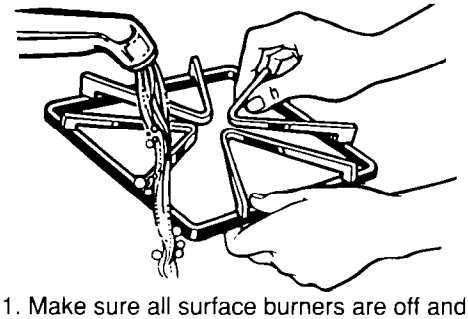
Failure to follow these guidelines could result in burns, electrical shock, fire or explosion.

The control panel and knobs

1. Turn control knobs to the OFF position.
2. Pull control knobs straight off.
3. Use warm soapy water or spray glass cleaner and a soft cloth to wipe the control panels. Rinse and wipe dry with a soft cloth.
4. Wash control knobs in warm soapy water. Rinse well and dry with a soft cloth. Do not soak
5. Replace control knobs by pushing them firmly into place.

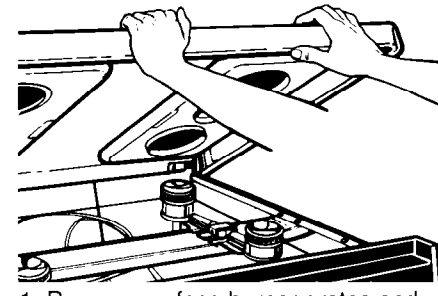
NOTE: When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish. After cleaning, make sure all control knobs point to the OFF position.

The surface burner grates and reflector pans



1. Make sure all surface burners are off and the surrounding parts are cool.
2. Lift off the burner grates and remove reflector pans.
3. Wash the grates and reflector pans with warm soapy water or in a dishwasher. Use a non-abrasive plastic scouring pad for heavily-soiled areas. Rinse and dry well.
4. Replace reflector pans and burner grates.

The removable cooktop



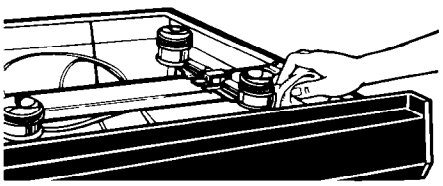
1. Remove surface burner grates and reflector pans.
2. Lift front of cooktop enough to clear front of range. Grasp both sides of the cooktop, lift and pull forward to remove.
3. Wipe surface under the cooktop with warm soapy water. Use a soap-filled plastic scrubbing pad on heavily-soiled areas.
4. Replace cooktop by fitting back of cooktop into grooves in rear brackets. Lower cooktop. Replace reflector pans and surface burner grates.

⚠WARNING

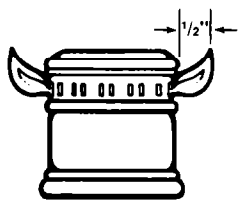
Personal Injury and Product Damage Hazard

- **Do not try to clean under the cooktop without removing it first. The cooktop could accidentally fall and injure you.**
- **Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.**

The surface burners



1. Remove the cooktop, following the instructions under "The removable cooktop" on page 6.
2. Wipe off surface burners with warm, soapy water and a soft cloth after each use. Use a plastic scouring pad for cooked-on foods.
3. If ports are clogged, clean with a straight pin. **DO NOT enlarge or distort the ports. DO NOT use a toothpick to clean the ports.**

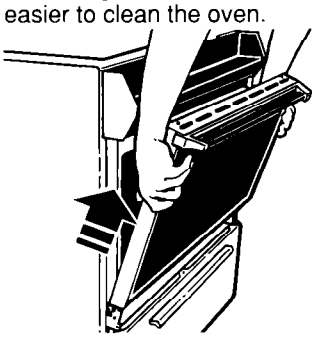


Typical top burner flame

4. Occasionally check the burner flames for proper size and shape as shown above. If flames lift off ports, are yellow, or are noisy when turned off, you may need to clean the burners (see above), or call a qualified technician for adjustment.
5. Replace cooktop.

The removable oven door

Removing the oven door will help make it easier to clean the oven.



⚠WARNING

Burn and Electrical Shock Hazard

Make sure all controls are OFF and the oven is cool before removing oven door. Failure to do so can result in burns or electrical shock.

1. Open the door to the first stop position.
2. Hold the door at both sides and lift it **at the same angle it is in.**
3. **To replace,** fit the bottom corners of the door over the ends of the hinges.
   Push the door down evenly. The door will close only when it is on the hinges correctly.

Using the standard-cleaning oven

The Standard Oven has to be hand cleaned. Use warm soapy water, soapy steel wool pads or a commercial oven cleaner. See "Cleaning Chart" on page 8 for further instructions.

⚠CAUTION

Do not allow commercial oven cleaner to contact the heat seal, thermostat or exterior surfaces of the oven. Damage will occur.

Using foil

To catch sugar or starchy spills from pies and casseroles, use a piece of heavy-duty aluminum foil or a shallow pan on the lower rack, slightly larger than the cooking container.

⚠WARNING

Burn, Electrical Shock and Product Damage Hazard

- **Make sure all controls are OFF and the oven is cool before using foil. Failure to do so can result in burns or electrical shock.**
- **Do not use foil to cover oven floor or to completely cover a rack. Good air circulation is needed for the oven to operate properly. Poor cooking results and damage to the oven could occur.**

1. Turn off all controls.
2. **Put foil or pan under the cooking container.** Make sure the foil is centered and large enough to catch any spill-overs.

Cleaning chart

⚠WARNING

Burn and Electrical Shock Hazard

Make sure all controls are OFF and the range is cool before cleaning. Failure to do so can result in burns or electrical shock.

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Warm, soapy water and a soft cloth. Non-abrasive plastic scouring pad for heavily-soiled areas	• Wipe off regularly when range is cool. • **Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids may remove the glossy finish.** • **Do not use abrasive or harsh cleansers.**
Surface burner grates and chrome reflector pans	Warm, soapy water and a non-abrasive plastic scouring pad	• Wash with other cooking utensils. • Dry completely. • **Do not use abrasive or harsh cleansers.**
Surface burners	Warm, soapy water and a soft cloth Warm, soapy water and a non-abrasive plastic scouring pad	• Remove the cooktop (see page 6). • Wipe off spills immediately after burner has cooled. **For cooked-on food:** • Remove burner from manifold with phillips screwdriver. • Wash with warm, soapy water and a plastic scouring pad • Rinse and dry well. • If ports are clogged, clean with a straight pin. **Do not enlarge or distort ports. Do not use a wooden toothpick.** • **Do not clean surface burner in dishwasher.**
Control knobs	Warm, soapy water and soft cloth	• Wash, rinse and dry well. • **Do not soak.**
Control panel and trim	Warm, soapy water or spray glass cleaner, and a soft cloth	• Wash, rinse and dry well. • Follow directions provided with cleaner.
Broiler drawer, pan and grid	Warm, soapy water or a soapy steel wool pad	• Clean after each use. • Wash, rinse and dry well. • **After broiler is cool,** wipe interior with warm, damp cloth. For heavily-soiled areas, use a soapy steel wool pad.
Oven racks	Warm, soapy water or a soapy steel wool pad	• Wash, rinse and dry well. Use a soapy steel wool pad for heavily-soiled areas.
Oven door glass	Spray glass cleaner or warm, soapy water and a non-abrasive plastic scouring pad	• Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, rinse and dry well.
Standard oven	Warm, soapy water or a soapy steel wool pad **OR** Commercial oven cleaners Heavy-duty aluminum foil or shallow pan	• Make sure oven is cool. • Remove door for easier access. • Clean heavily-soiled areas or stains. Rinse well with water. • Remove door for easier access. • Place newspaper on floor to protect floor surface. • Follow directions provided with the oven cleaner. • Rinse well with clear water. • Use in well-ventilated room. • **Do not allow commercial oven cleaners to contact the heat seal, thermostat or exterior surfaces of the range. Damage will occur.** • Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spill-overs.

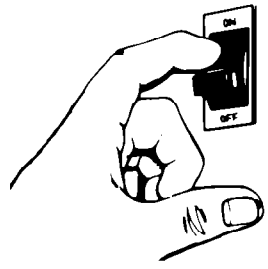
The oven light

The oven light will **only** come on when you push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

⚠WARNING

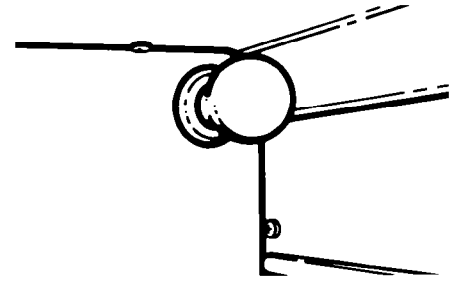
Electrical Shock and Personal Injury Hazard

- **Make sure oven and light bulb are cool and power to the oven has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.**
- **Be careful not to drop the bulb. Broken glass could cause injury.**



To replace the oven light:

1. Unplug appliance or disconnect at the main power supply.



2. Remove the light bulb from its socket. Replace with a 40-watt appliance bulb. Plug in appliance or reconnect at the main power supply.

Before You Call For Service

If you are having an operating problem, check the list to see what the cause might be before you call for assistance.

OPERATING PROBLEM	CHECK IF	WHAT TO DO
Nothing operates	• Range is properly connected to gas and electrical supplies. • Fuse has blown or circuit breaker has tripped. • Control knob is set in the correct position. • The flow of combustion and /or ventilation air to the range is blocked.	• Reconnect range to gas and/or electrical supplies. (See Installation Instructions.) • Replace fuse or reset circuit breaker. In case of prolonged power failure, manually light burners (see page 4). • Set control knob correctly, if needed. • Remove blockage to air flow to and around range.
Oven will not operate	• Oven Temperature Control is turned to a temperature setting.	• Turn Oven Temperature Control to the desired temperature setting, if needed.
Burner fails to light	• Range is connected to electrical power. • Fuse has blown or circuit breaker has tripped. • Burner ports are clogged.	• Reconnect range to electrical supply. (See Installation Instructions.) • Replace fuse or reset circuit breaker. In case of prolonged power failure, manually light burners (see page 4). • Clean with a straight pin (see pages 7 and 8).
Burner flames are uneven	• Burner ports are clogged.	• Clean with a straight pin (see pages 7 and 8). If this fails, call a qualified technician for service.
Burner flames lift off ports, are yellow, or are noisy when turned off		• Contact qualified technician to check air/gas mixture.
Burner makes popping noise when on	• Burner is wet from washing.	• Let dry.
Control knob(s) will not turn	• You pushed in knob(s) before trying to turn.	• Push in knob(s) before turning.
Cooking results aren't what you expected	• The range is level. • Flame size fits the cooking utensil being used. • Pans are the size called for in the recipe. • You are following a tested recipe from a reliable source. • The cooking utensils have smooth, flat bottoms and fit the surface burners. • When baking, you have preheated the oven as the recipe calls for. • When baking, you have allowed 1 1/2 to 2 inches (4-5 cm) on all sides of the pans for air circulation. • When broiling, you have completely closed the broiler drawer.	• If needed, level range. • Adjust flame size to fit cooking utensil. • Use correct-size pans. • Modify recipe or find a new recipe. • Use cooking utensils with smooth, flat bottoms. • Preheat the oven according to recipe's specifications. • Reposition pans for best air circulation. • Completely close broiler drawer.

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If You Need Assistance, Service Or Replacement Parts

If you need service, first see the "Before You Call For Service" section of this book. After checking "Before You Call For Service," additional help can be found by calling our COOL-LINE® service assistance telephone number.

1. If you need assistance*...
Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from anywhere in the U.S.:

1-800-253-1301

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Mr. Donald Skinner
Director of Consumer Relations
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

2. If you need service*...

Whirlpool SERVICE℠ Whirlpool has a nationwide network of authorized Whirlpool℠ service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our COOL-LINE® service assistance telephone number (see Step 1) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR
OR
ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS
OR
WASHING MACHINES, DRYERS & IRONERS - SERVICING

WHIRLPOOL APPLIANCES
AUTHORIZED WHIRLPOOL SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple.....999-9999

3. If you need FSP® replacement parts*...
FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 2 above or call the Whirlpool COOL-LINE service assistance number in Step 1.

4. If you are not satisfied with how the problem was solved*...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer or Whirlpool have failed to resolve your problem.

  Major Appliance Consumer Action Panel
  20 North Wacker Drive
  Chicago, IL 60606
- MACAP will in turn inform us of your action.

*When requesting assistance, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request.

ESTATE® Range Product Warranty

ER001

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool℠ service company.

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:
1. Correct the installation of the range product.
2. Instruct you how to use the range product.
3. Replace house fuses or correct house wiring or plumbing.
4. Replace owner accessible light bulbs.

B. Repairs when range product is used in other than normal, single-family household use.

C. Pick-up and delivery. This product is designed to be repaired in the home.

D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your franchised Whirlpool distributor or military exchange.

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